

La Vernède



Château La Vernède

Tradition Rouge

AOC Coteaux du Languedoc

Grape varieties

Grenache, Syrah, Carignan, Mourvèdre

Terroir

Our Syrah, Carignan and Grenache plots are situated on south/south-west facing clay-and-limestone slopes facing the Pyrenees (terroir : 'La Garrigue de la Vernède'). Mourvèdre vines are situated on south-east facing clay-and-limestone slopes, facing the Mediterranean (terroir : 'La Vernède').

Vineyards

The vines are between 20 and 60 years old. The vineyards are all ploughed. Fertilisers are all of animal origin. Manual leaf-thinning is carried out to help the grapes mature. Yields are kept down to 50hl/ha.

Vinification

Each plot is vinified in a separate vat. Traditional vinification is used for Syrah, Grenache and Mourvèdre : Total de-stemming then alcoholic fermentation under controlled temperatures (26 - 28° C). After regular pumping over, solids are removed at the end of alcoholic fermentation. Maceration roughly 15 days to 21 days. Vinification by carbonic maceration for Carignan. The grapes are hand-picked in whole bunches and poured into a vat saturated with carbon dioxide to encourage inter-cellular fermentation in the berries.

Maturing

"Tradition" is blended during December. Racking takes place regularly by oxygenation during the first few months of maturing to refine the wine. Maturing is then continued in enamel-lined concrete vats to provide the best possible temperature stability, before the wine is bottled prior to the next harvest.

Production

Approximately 45,000 bottles.

Tasting notes

A beautifully intense crimson colour, and a delicate nose combining fruit (raspberries, blackberries, blackcurrants) and spices (pepper, liquorice). Smooth and fleshy on the palate, with elegant, well-rounded tannins. A full-bodied, fruity, powerful wine typical of the best Mediterranean terroirs.

